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Applications of NMR Spectroscopy Volume 4 Applications in Food Sciences

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About the eBook

Applications of NMR Spectroscopy is a book series devoted to publishing the latest advances in the applications of nuclear magnetic resonance (NMR) spectroscopy in various fields of organic chemistry, biochemistry, health and agriculture.

The fourth volume of the series features several reviews focusing on NMR spectroscopic techniques in food sciences. Readers will find references on methods used to test food quality, food color analysis, the role of Tannins in wine taste as well as NMR studies on lipid oxidation and large protein complexes.

Contents

- ▶ Application of NMR to Resolve Food Structure, Composition and Quality
- ▶ NMR Spectroscopy for Evaluation of Lipid Oxidation
- ▶ The Application of NMR Spectroscopy to the Study of Pyranoanthocyanins: Structural Elucidation, Solution Equilibria and Exhibited Color in Foods and Beverages
- ▶ NMR Spectroscopy: A Powerful Tool to Investigate the Role of Tannins in the Taste of Wine and their Health Protective Effect
- ▶ Applications of Quantitative ^1H NMR in Food- Related Analysis
- ▶ Cell-Free Protein Synthesis for NMR Structural Analysis of Large Proteins and Complexes

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